



Celebrating our 100th year in 2023

Conference Agenda – Visit NYSAFP.com to register today!

Tuesday, 9/19/23 – Evening Reception

- 6:00 Wine and Chocolate Pairing Laughing Gull and Blackbutton Distillery
- 7:00 Cocktail Hour
- 8:00 After hours drinks and food on the patio

Wednesday, 9/20/22 – General Session

- 8:00 Presidential Address Sara Kelly, NYSAFP President
- 8:15 NYSAFP 100 Year History Charles Lindberg, NYS Agriculture and Markets, Retired
- 8:45 It’s Not Creepy, It’s Food Safety: Lessons Learned from the Dinah E Gore Test Kitchens and Beyond Dr. Lisa Shelley, North Carolina State University
- 9:30 Understanding Sustainability for Food & Packaging Supply Chains: A Life Cycle Analysis Approach Tom Seymour, Bison Bag Company
- 10:15 Break and Vendor Visits
- 10:30 Processing Strategies to Ensure the Safety of Upcycled Foods Dr. Bruno Xavier, Cornell Food Venture Center
- 11:15 Turning Food Waste into a Renewable Resource Harry Cohen, Natural Upcycling
- 12:00 Business Meeting – Everyone Welcome!
- 12:30 Lunch
- 2:00 Cybersecurity Concepts - Commonalities Between Securing the Business and Protecting Yourself Randy Waterman, Grey Castle Security
- 3:00 Break and Vendor Visits
- 3:30 AI into the Future: Harnessing Data to Advance Food Safety Carrie Rigdon, AFDO
- 4:15 Cultivating a Culture of Food Safety: The Mountain is High, But the Path is Well-Trodden Rick Stokes, Ecolab
- 5:00 Closing Comments
- 6:00 **Awards Banquet**

Thursday, 9/21/22, Break-out Sessions

Time	Field	Food	Laboratory
8:15 a.m.	FDA Update Barbara Williams, FDA	Traceability Rule Christopher Waldrop, FDA	A Proactive Approach in an Increasingly Reactive Food Safety World – Mary Gadola, Neogen/3M
9:00 a.m.	Management of Cow Bedding for Milk Quality Rick Watters, QMPS	Updates on NYS FBI David Nicholas, NYSDOH	Proficiency Testing, a Calibration of Performance Kim Bukowski, Cornell University
9:45 a.m.	Theodore Reich Award	William Hickey Award	Howard Marlatt Award
10:00 a.m.	Break and Vendor Visits	Break and Vendor Visits	Break and Vendor Visits
10:30 a.m.	Teat Dips: Market Changes and Germicidal Alternatives Levi Cahan, IBA Dairy Supplies	NYSDAM/FDA Partnership Agreement Jennifer Trodden, NYSDAM	Producer Raw Milk Testing – Quality Values Through Time Christopher Lawrence, Dairy One
11:15 a.m.	Evaluating Medicines Found on Farms Amanda Zick, FDA	The Procurement of Local Food for Schools Lizzy Cooper, CCE Harvest NY	Detection and Mitigation of Yeast and Mold Spoilage Abigail Snyder, Cornell



Connect. Learn. Advance. New York State Association for Food Protection

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